



TRIALTO

Wines of People, Place and Time*

PARÉS BALTÀ

Cava Brut

\$30.32*

* Suggested retail price

Organic Biodynamic Vegan

	Product code	717779
	Format	12x750ml
	Listing type	Private Retail - Special Order
	Status	Available
	Type of product	Sparkling Wine
	Country	Spain
	Regulated designation	Denominación de Origen
	Region	Cataluna
	Appellation	Cava
	Varietal(s)	Parellada
	Varietal(s)	Macabeu
	Varietal(s)	Xarel-lo
	Alcohol percentage	11.5%
	Colour	White
	Sugar	Brut
	Closure type	Cork
	Length of aging	18 months

ABOUT THIS WINERY

Parés Baltà is a family owned winery in the Penedès region of Spain with traditions dating back to the 18th century. All their wines have an organic certification and the vineyards are certified biodynamic by Demeter. The vineyards are dry-farmed and all wines are vegan. They have their own flock of sheep for fertilizing the vineyards as well as their own bees for pollination during the flowering season.

TASTING NOTES

Pale yellow color. Medium intensity on the nose with toasty notes combined with aroma of pear and apple. Fresh and alive in the mouth with dominating notes of fruit. Light and soft with a pleasant finish. Serving temperature: 6 - 8° C.

PRODUCT NOTES

Parés Baltà's Brut cava is a blend of the three traditional varieties of the Penedès: Parellada, Macabeu and Xarel-lo. The parellada, from the highest mountains of the region, provides the freshness, the macabeu gives us the fruit and the xarel-lo gives us the body. The three varieties complement each other creating a perfect synergy of aromas and freshness.

PRODUCTION NOTES

Alcoholic fermentation at 16° C in stainless steel tanks for two weeks. Second fermentation in bottle following the traditional method. Ageing in the bottle for a minimum of 18 months.

MELANIE ELDRIDGE

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Saskatchewan

PARÉS
1790
BALTÀ



- 90 Points -
Wine Align

- 90 Points -
James Suckling